

# USPH

## Corrective Action Report

**Vessel:** Norwegian Spirit  
**Port:** Seattle  
**Date of Inspection:** September 11<sup>th</sup>, 04  
**Prepared by:** Rob Brand, F&B Director  
 Julie Ampoloquio, Sanitation Supervisor  
**Date prepared:** October 21<sup>st</sup>, 04

Item No	Ref#	Site	Description	Corrective Action Taken
1	*	COFFEE BAR	TWO BOTTLES WERE FOUND SETTING ON THE BAR COIUNTER BEHIND THE HANDWASHING SINK	Human Error, Crew have been trained and made aware of the non-conformity.
			Discontinue storing food service equipment in close proximity to the hand washing sink.	
2	20	FOOD SERVICE GENERAL	THE INSIDE BOTTOMS OF THE TILTING PANS HAS DIFFICULT TO CLEAN SURFACES WHERE THE HEATING PLATE JOINS THE STAINLESS STEEL SIDES	Tilting Pans repaired, 10/16/04
			It was stated that the repair parts for the tilting pans were on order	
3	*	MAIN GALLEY/ HOT GALLEY	THE WASTE CONTAINER AT THE HANDWASHING SINK STATION NEAR THE RANGE CONTROLPANEL MT 10P14-Q19 HAD PAPER TOWELS THAT WERE HEAVILY SOILED WITH OLD GREASE AND FOOD RESIDUE	Human Error, Crew have been trained and made aware of the non-conformity.
			Because these waste containers are not required to be covered heavily food soiled items need to be discarded in covered containers. Discontinue discarding paper towels that are used to clean up food spills in hand washing station waste containers	
4	*	MAIN GALLEY/ HOT GALLEY	THE HEAT SINKS AND THE STAINLESS STEEL COVERS OF RANGE CONTROL PANEL 10P14 – Q19	Human Error, Crew have been trained and made

			WERE FOUND SOILED WITH GREASE AND FOOD DEBRIS. IT APPEARED THAT THESE COVERS HAD NOT BEEN REMOVED RECENTLY FOR CLEANING.	<b>aware of the non-conformity.</b>
			Ensure that these areas are routinely cleaned to prevent the build up of grease and food residue.	
5	*	<b>MAIN GALLEY/ HOT GALLEY</b>	THE REFRIGERATOR DOOR GASKET ON UNDERCOUNTER REFRIGERATOR G-06051-F08 WAS TORN MAKING THE AREA DIFFICULT TO CLEAN.	<b>Chief Refer. Engineer, replaced the gasket.</b>
			Replace the torn gasket	
6	*	<b>FOOD SERVICE GENERAL</b>	THE STORAGE SHELVES INSIDE THE WALK-IN REFRIGERATOR HAD COME DETACHED FROM THE BULKHEADS IN THE WALK-INS. THERE WAS AN ATTEMPT TO USE SEALANT TO RETTACH THE SHELVES	<b>Corrected. The shelves have been welded.</b>
			Permanently attach the shelving units to the bulkheads.	
7	*	<b>MAIN GALLEY/ ROOM SERVICE PREPARATION</b>	THE TECHNICAL COMPARTMENTS OF THE NEW UPRIGHT REFRIGERATORS WERE SOILED WITH DUST, METAL SHAVINGS AND OTHER DEBRIS. THERE ARE DRAIN HOLES FROM THESE SPACES WHICH DRAIN DOWN THE FRONTS OF THE REFRIGERATORS.	<b>Human Error, Crew have been trained and made aware of the non-conformity.</b>
			Clean the technical areas of these units.	
8	26	<b>MAIN GALLEY/ POTWASH</b>	NUMEROUS PREVIOUSLY CLEANED SHEET PANS AND SEVERAL PREVIOUSLY VLEANED BAIN MARIE PANS WERE FOUND SOILED WITH FOOD RESIDUE AND STORED AS CLEAN.	<b>Corrected. Tin Sheets have been replaced with new ones.</b>
			Food-contact surfaces of equipment and utensils shall be clean to sight and touch.	
9	*	<b>MAIN GALLEY/ WINDOWS DISHWASH AREA</b>	THERE WAS NO DATA PLATE ON THE FLIGHT TYPE DISHWASHING MACHINE. THERE WAS A DATA PLATE ON THE CONTROL PANEL BUT THIS PANEL WAS LOCATED OYTSIDE OF THE AREA.	<b>Data Plates have been affixed to the machines.</b>
			A ware washing machine shall be provided with an easily accessible and readable date plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications.	

10	*	DINING ROOMS	THE LIGHT LEVELS OVER THE WAITER STATIONS COULD NOT BE RAISED TO AT LEAST 220 LUX.	Corrected, has been changed
			Provide additional lighting over these waiter station so the light level can be raised to at least 220 lux for cleaning.	
11	*	OFFICERS MESS	THE LIGHT LEVEL OVER THE BUFFET LINES WAS LESS THAN 220 LUX.	Corrected, has been changed.
			Provide additional lighting to ensure 220 lux in these areas.	
12		OFFICERS MESS	THE BULK MILK DISPENSING TUBE EXTENDED APPROXIMATELY 3 INCHES BEYOND THE CHILLED DISPENSING HEAD.	Human Error, Crew have been trained and made aware of the non-conformity.
			The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than 3 centimeters (1 inch) protruding from the chilled dispensing head.	
13	20	FOOD SERVICE – GENERAL	THE DISPENSING ACTUATORS OF THE ICE DISPENSING UNITS WHERE NOT DESIGNED FOR SANITARY DISPENSING OF ICE. THEIR DESIGN REQUIRED CONTACT WITH THE LIP CONTACT SURFACES OF THE GLASSES. THERE WAS NO SIGN PROHIBITING REFILLING OF GLASSES	Corrected. Signage has been provided informing guests not to refill used glasses. Crew have been trained and made aware of the non-conformity, to inform guests to use clean glasses.
			Install sanitary actuating mechanisms on the ice dispensers.	
14	*	PROVISIONS / MEAT AND POULTRY FREEZER	SEVERAL NON-POTABLE ICE BLOCKS AND ICE CARVINGS WERE FOUND IN DIRECTO CONTACT WITH BOXES OF FROZEN MEATS	Human Error, Crew have been trained and made aware of the non-conformity.
			Provide separation between ice blocks and food containers.	
15	*	RAFFLES TERRACE BAR	A PORTABLE ICE CREAM SERVICE AREA WAS SET UP IN THIS AREA AND THE NEAREST HANDWASHING STATION WAS MORE THAT 8 M (25 FEET) AWAY.	Ice cream service area has been relocated to proximity of no more than 8 m away from a hand washing sink.

			Provide hand washing facilities within 8 meters any food service areas	
16	*	<b>POTABLE WATER – BUNKERING</b>	THE MANUAL TEST KIT USED FOR TESTING THE CHLORINE RESIDUAL DURING ACTIVE BUNKERING HAD ONLY THE TEST POWDER FOR TOTAL CHLORINE.	<b>DPD1 Tablets for measuring free chlorine content are now onboard and in use.</b>
			Ensure that free chlorine residual powder reagent is used for the portable water bunker chlorination test.	
17	*	<b>POTABLE WATER – DISTRIBUTION</b>	THE MANUAL TEST KIT FOR CHLORINE CONCENTRATION AT THE DISTANT POINT OF THE POTABLE WATER DISTRIBUTION SYSTEM WAS ONLY EQUIPPED WITH TOTAL CHLORINE TEST POWDER.	<b>DPD1 Tablets for measuring free chlorine content are now onboard and in use.</b>
			Ensure that only free chlorine reagent powder is used for the distribution chlorination manual test.	
18	*	<b>POTABLE WATER – BACKFLOW PREVENTION</b>	THE CROSS-CONNECTION CONTROL PROGRAM INCLUDED TESTING AND RECORD KEEPING FOR REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTION DEVICES, INSPECTION AND RECORD KEEPING FOR SOME LAUNDERETTE BACKFLOW PREVENTERS, BUT THER WAS NO RECORD KEEPING OR SCHEDULED INSPECTION OF MOST OF THE SMALLER BACKFLOW PREVENTERS INSTALLED IN CABINS, TECHNICAL SPACES AND OTHER AREAS THROUGHOUT THE SHIP.	<b>Corrected. Inspection program has been Implemented.</b>
			Ensure that the various backflow preventers throughout the ship are identified and recorded and establish an inspection program, with frequencies and records maintained.	
19	*	<b>LIDO – RAFFLES BUFFET</b>	THE SERVING UTENSILS USED FOR REACHING FOODS ON THE BACK SIDE OF THE BUFFET LINE WERE TOO SHORT AND CAUSED PASSENGERS TO REACH WELL INTO THE FOOD LINE AND SOMETIMES DROP THE UTENSILS. THIS IS SOMEWHAT IMPROVED FROM THE MAY 2004 INSPECTION, BUT IS STILL A REPEAT ITEM.	<b>Corrected. Tongs have been changed to 18 inch.</b>
			Evaluate all self-service buffet items and access and	

			determine the appropriate size and length of serving utensil for each pan.	
20	*	<b>RAFFLES – DISHWASH</b>	HEAVY CONDENSATION WAS NOTED ON THE DECKHEAD AT THE CLEAN END OF BOTH THE CONVEYOR DISHWASH AND GLASSWASH MACHINES. WATER WAS BEGINNING TO DRIP DOWN FROM THE DECKHEADS TO THE CLEAN LANDING BELOW. THE OPERATION WAS STOPPED TO ALLOW FOR A WIPE DOWN OF THE DECKHEAD.	<b>It has been reported to Technical Superintendent to be corrected next Dry Dock.</b>
			Remove heavy condensate from deck heads manually in the interim, but some professional ventilation review should be made to determine if there is a system problem at the machines and repairs should follow for the long term.	
21	33	<b>ROOM SERVICE PANTRY – DECK 8</b>	A CONFERENCE ROOM CONNECTED BY A DOOR TO THE ROOM SERVICE BELL BOX IS STILL BEING USED AS A ROOM SERVICE PANTRY, WITH REFRIGERATED TROLLEYS, FOOD AND EQUIPMENT STORAGE SHELVEING. ALTHOUGH THE AREA WAS MAINTAINED, THE BULKHEADS WERE DIFFICULT TO CLEAN DUE TO THE DECORATIVE PANELS AND THE CARPETED DECK WAS DIFFICULT TO CLEAN. THIS IS A REPEAT VIOLATION FROM THE INSPECTION OF 22 MAY 2004.	<b>New Room Service Pantry is currently under construction.</b>
			A fully constructed, stainless steel room should be installed according to the VSP Construction Guidelines.	
22	*	<b>COMMENT – CORRECTION ACTION</b>	IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3-5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATION PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.	